



## **Cranberry Pear Balsamic Glazed Butternut Squash**

### Ingredients:

1 – 2 pounds butternut squash peeled, seeded and diced into 1” pieces  
(about 3 cups)  
1/3 cup Cranberry Pear White Balsamic  
1 Tbsp. Extra Virgin Olive Oil  
3” sprig fresh rosemary, leaves stripped from stem and roughly chopped  
Sea salt and fresh cracked pepper to taste

Preheat oven to 375 degrees.

In a large bowl whisk the olive oil and Cranberry Pear White Balsamic together until thoroughly combined. Add the rosemary and squash and toss to coat evenly.

In a large roasting pan lined with parchment, arrange the squash in a single layer, drizzling with any remaining marinade. Sprinkle liberally with sea salt and pepper.

Roast the squash for 30 – 35 minutes, stirring a few times until golden brown and caramelized. Adjust seasoning and serve.

Cooking Time: 30 – 35 minutes

Servings: 4 - 6

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